Nutrients per serving

All-in-OneMuffin300

Number of Servings: 300 (146.42 g per serving)

Amount	Measure	Ingredient
300.00	ea	English Muffin
300.00	ea	Eggs, whole, raw, Irg
17 1/2	lb	Pork, cured ham, lean, low sod, ckd
8 1/2	qt	Cheese, cheddar, fancy, shredded
300.00	ea	Cooking Spray, butter flvr, 1/3 sec
		spray

Nutri Serving Size					
Servings Per		er			
Amount Per Ser	-				
Calories 300) Calo	ries from	1 Fat 110		
		% D	aily Value*		
Total Fat 12g					
Saturated Fat 3.5g 18					
Trans Fat	0g				
Cholesterol 230mg 77					
Sodium 700	mg		29%		
Total Carbo	hydrate	27g	9%		
Dietary Fil	per 2g		8%		
Sugars 2g	l				
Protein 21g					
Vitamin A 10		Vitamin			
Calcium 25%	· ·	Iron 15%	6		
*Percent Daily V: diet. Your daily v					
depending on yo			IOWEI		
	Calories:	2,000	2,500		
Total Fat	Less than	65g	80g		
Saturated Fat		20g	25g		
Cholesterol Sodium	Less than Less than	300mg 2,400mg	300 mg 2,400mg		
Socium Total Carbohydra		2,400mg 300g	2,400mg 375g		
Dietary Fiber	,,,,	25g	30a		

Instructions

Poach or pan "fry" eggs with baking spray. Heat sliced ham in covered pan in oven. Warm muffins in foil to keep them soft. Bring all ingredients to steamtable with cheese in cool container.

Assemble sandwiches by using tongs to place 1/2 of English muffin on plate, put egg on muffin with tongs or spatula, add ham with tongs and sprinkle with cheese. Cover with other 1/2 English muffin and serve with rest of meal.

1 muffin/serving = 2 CS

Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.
- Single gloves should be used for only one task and then discarded.

Cooking:

- Cook to an internal temperature of 145 F for 15 seconds.

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

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